

VISTA FOOD

PASSION FOR QUALITY

1538033

Version: 1.2

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PRODUCT SPECIFICATION	
Product name:	Beef striploin 6-8 kg cut in half/okse striploin 6- 8 kg halv/faux filet de boeuf 6-8 kg, ½
Product spec.:	Product must be deboned in full at 3-4 ribs. All products have some fat cover and be straight cut in each end. Simmenthal quality. Additional trim like photo below Weight of each piece is 6-8 kg range, and striploin in cut in half, in order to create 2 similar looking pieces . Each piece to be vacuum packed individually in cartons.
Origin:	EU
Shelflife:	Product to be packed between 2-5 days from slaughtering. Product to be packed with 2 years shelflife frozen from date of production. 730 days shelflife when frozen
Bacteriological requirements:	Appearance, smell and taste: normal beef. Micrological criteria to be according to EU regulation on microbiological criteria for foodstuff (2073/2005)
Labelling:	In English with frozen date added
Packaging / weight:	Each piece to be vacuum packed in cartons individually, with 6-8 pieces per box. Weight per piece approximately 3-4 kg each. Each box to be within 15-25 kg weightrange.
Pallet:	To be packed on: Cartons on EUR pallets Each layer: 8-10 cartons boxes on each layer. Each pallet: 32 min. boxes / max. 40 boxes. IMPORTANT: Crt or boxes must not exceed the dimension of the pallet. Crt or boxes and pallet must be strapped and/or sealed

PRODUCT PHOTO

